



# Breakfast Ideas

source: laeggs.com

## Next Day Italian Sausage Brunch

12 slices white bread, crusts removed	5 eggs, beaten
1 lb. Italian sausage, cut in 1/4" slices	2 1/4 cup milk
1/2 lb. fresh mushrooms, sliced	1 tbsp. Dijon mustard
1 med. onion, chopped	1 tsp. dry mustard
1/4 cup butter or margarine, melted	1 tsp. ground nutmeg
4 cup shredded cheddar cheese	1/2 tsp. salt
	1/4 tsp. pepper
	2 tbsp. minced fresh parsley

Place 6 slices of bread in a lightly greased 13" x 9" baking dish. Set aside. Cook sausage, mushrooms, onion and butter in a large skillet over medium heat until sausage is browned. Drain well. Spoon half of sausage mixture over bread and sprinkle with half of cheese. Layer remaining 6 slices of bread, sausage mixture and cheese. Combine eggs and next 6 ingredients. Pour over cheese. Cover and refrigerate 8 hours. Remove from refrigerator and let stand at room temperature 30 minutes. Sprinkle with parsley. Bake, uncovered, at 350 degrees for 50 minutes. Serves 8-10.

## French Toast

3 large eggs	1 lg. red, green or yellow bell pepper, (or a combination of all 3), thinly sliced
2 tbsps. water	1 cup julienne Black Forest ham
4 3/4" thick slices sourdough bread	4 thick slices Swiss cheese
2 tbsps. butter	
1 onion, thinly sliced	

Bread slices should be about 4" x 3". Cheese slices should be the same dimensions as bread slices. Whisk eggs and 2 tablespoons water in pie dish to blend. Season with salt and pepper. Add bread. Let stand minute. Turn bread over and let stand until egg is absorbed, about 8 minutes. Meanwhile, melt 1 tablespoon butter in heavy large skillet over medium heat. Add onion and bell pepper and sauté until soft, about 5 minutes. Add ham and sauté until vegetables and ham are golden, about 3 minutes. Season with salt and pepper. Transfer to bowl and cover to keep warm. Melt remaining butter in same skillet over medium heat. Add bread and cook until brown and crusty on bottom, about 5 minutes. Using spatula, turn bread over. Top each bread slice with 1 cheese slice. Cook until bread is crusty on bottom, and cheese melts, covering skillet briefly if necessary to melt cheese, about 5 minutes longer. Transfer toast to plates. Top with vegetable mixture and serve. Serves 2.

## Breakfast pizza

1 lb. bulk pork sausage	6 eggs, beaten
1 (8 oz.) pkg. refrigerated crescent dinner rolls	1/2 cup. milk
1 cup shredded sharp cheddar cheese	3/4 tsp. dried oregano
1 cup shredded mozzarella cheese	1/8 t.sp. pepper
	Green and red bell pepper slices

Cook sausage in a medium skillet until browned. Drain and set aside. Separate crescent dough into 8 triangles. Place triangles with points toward center of a greased 12" pizza pan. Press bottom and sides to form crust, sealing perforations. Bake at 375 degrees for 5 minutes on lower oven rack. Crust will be puffy when removed from oven. Reduce oven temperature to 350 degrees. Spoon sausage over dough and sprinkle with cheeses. Combine eggs and next 3 ingredients. Pour over sausage mixture. Bake at 350 degrees on lower oven rack for 30 minutes. Garnish with pepper slices and bake 5 minutes longer. Serves 6-8.

## Brunch Burritos

1 green bell pepper, chopped	1 (16 oz.) jar picante sauce
2/3 cup chopped onion	6 (8 inch) tortillas
2 tbsps. butter or margarine, melted	Sour cream
8 eggs, beaten	Sliced green onions
1 cup shredded cheddar or jack cheese	

Sauté green bell pepper and onion in butter in a large nonstick skillet until tender. Combine eggs and cheese. Add to skillet. Cook over low heat, stirring gently, until eggs are set. Heat picante sauce in a small skillet until warm. Dip each tortilla in picante sauce. Spoon about 1/2 c. egg mixture into center of each tortilla. Roll tortilla up, and place, seam side down; in a lightly greased 13" x 9" baking dish. Top with remaining picante sauce. Cover and bake at 350 degrees for 10 minutes or until burritos are hot. Serve topped with sour cream and sliced green onions. Serves 6

## Creme Brulee French Toast

1 stick of butter	1 1/2 cups half & half (or fat free evaporated milk)
1 cup of packed brown sugar	1 tsp. vanilla
2 tbsps. corn syrup	1 tbsps. or Grand Marnier or Triple Sec
1 loaf of French bread (or Pepperidge Farm cinnamon bread)	1/4 tsp. salt
6 eggs	

In a small sauce pan, melt butter w/brown sugar and corn syrup over moderate heat. Stir until smooth and pour into a 9x13 pan. Cut six 1 inch slices (or use 12 slices of the P.F. cinnamon bread) and arrange bread in baking dish. In a bowl, whisk together eggs, half & half, vanilla, Grand Marnier, and salt until combined well and pour this mixture evenly over bread. Refrigerate covered overnight. Preheat oven to 350 degrees and bring bread to room temperature. Bake uncovered until puffed and edges are pale golden, approximately 35-40 minutes.